

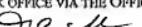
## PATENT APPLICATION

## In The United States Patent And Trademark Office

Applicant:	Goedeken et al.	Examiner:	Tran Lien, Thuy
Serial No.:	10/677,029	Group Art Unit:	1794
Filed:	October 1, 2003		
For:	DOUGH COMPOSITIONS AND RELATED METHODS	Docket No.:	P6187US (PIL0164/US)

Mail Stop AF  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

I CERTIFY THAT ON March 19, 2010, THIS  
CORRESPONDENCE IS BEING ELECTRONICALLY  
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TRADEMARK OFFICE VIA THE OFFICE'S EFS-WEB



DANIEL C. SCHULTE

DECLARATION UNDER 37 C.F.R. §1.132

Dear Sir or Madam:

I, Laura Hansen, declare and say as follows:

1. I am a citizen of the United States of America, and reside at 1968 Birch Street, White Bear Lake, Minnesota 55110.
2. I am presently a Senior Technology Manager at General Mills, Inc., the assignee of this application, in the Innovation, Technology and Quality division.
3. I am familiar with the above-identified patent application, U.S. application no. 10/677,029 entitled DOUGH COMPOSITIONS AND RELATED METHODS.
4. I have read the Response submitted on November 6, 2009, the final Office Action mailed January 26, 2010, and the Response filed concurrently herewith.

5. I am thoroughly familiar with the claims currently pending in this application. Independent claims 1 and 21 include the recitation of "a flour to water weight ratio" and independent claim 28 includes the recitation of "the weight ratio of flour to water".

6. It is well known in the art of doughs and baking, and one of ordinary skill in the dough and baking art knows, that the amount of water added in a recipe must be adjusted depending on the amount of water present in other ingredients. Examples of ingredients that include a substantial amount of water include milk, eggs (liquid and whole eggs), fruit juices, and applesauce.

7. The water in ingredients such as milk, eggs, fruit juices, applesauce, and added water is available to hydrate the protein and/or gluten in the flour. This water is often referred to as a free component. Moisture or water that is unavailable to hydrate the flour is often referred to as a bound component or bound water, in that it is bound to another ingredient. An example of a bound water component includes the moisture in "dry" ingredients such as dry yeast.

8. It is well known in the art of doughs and baking, and one of ordinary skill in the dough and baking art knows, that when determining the amount of water present in a recipe, that all sources of unbound water or free components of water are included in the calculation.

9. When the phrase "a flour to water weight ratio" is used for doughs, what is meant is the ratio of the flour weight to the weight of the all unbound water or water that is available to hydrate that flour.

10. I have reviewed U.S. Patent No. 5,451,417 (Freyn et al.). This patent details eleven dough examples (Ex. 1A, 1B, 1C, 2, 3, 4A, 4B, 5A, 5B, 6, and 7).

11. The only free water source in Examples 1A, 1B, 1C, 2, 3 and 4A is added water. The flour to water weight ratio for these examples is calculated by dividing the weight of the flour by the weight of the added water,

12. Examples 4B, 5A, 5B, 6 and 7 have both added water and liquid eggs as a free water source. The flour to water weight ratio for these examples is calculated by dividing the weight of the flour by the weight of all the unbound water, which is the added water and the water available in the liquid eggs.

13. Liquid eggs are approximately a 3:1 ratio of water to solids. It is common in the field of doughs and baking to use a water content of 76 wt-% for liquid eggs.

14. Using a value of 76wt-% for the liquid eggs of Examples 4B, 5A, 5B, 6 and 7 of the Freyn et al. patent, one arrives at the following flour to water weight ratios for Examples 4B, 5A, 5B, 6 and 7.

Example	flour:water weight ratio
4B	1.48
5A	1.48
5B	1.48
6	1.60
7	1.93

15. I believe that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true, and further, that these statements are made with the knowledge that willful false statements and the like are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of this application or any patent issuing thereon.

Mar 17, 2010

Date

By Laura M. Hansen  
Laura Hansen

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